Jungbunzlauer

International Registry Numbers and Classifications Lactic Acid

Customs Tariff Number

29181100

according harmonised system (HS code)

Chemicals Inventory Listing

EINECS Nr. (EC No.) 201-196-2

European Inventory of Existing Chemical Substances

CAS No. 79-33-4

Chemical Abstracts Service, USA

AICS listed (=CAS No.)

Australian Inventory of Chemical Substances, Australia

DSL listed (=CAS No.)

Domestic Substances List, Canada

ECL KE-21803

Existing Chemicals List, Korea

ENCS No. (MITI No.) listed (=CAS No.)

Existing and New Chemical Substances, Japan

PICCS listed

Philippine Inventory of Chemicals and Chemical Substances, Philippines

IECSC listed (=CAS No.)

Inventory of Existing Chemical Substances in China

REACH

Registration number 01-2119474164-39-0004

Food Additive Listing

EU Food additive E 270

FDA (Food and Drug Administration, USA) 21 CFR § 184.1061

Code of Federal Regulations

Cosmetic Listing

CTFA, INCI listed as lactic acid

Cosmetic, Toiletry and Fragrance Association, USA

International Cosmetic Ingredients (INCI)

US Environmental Listing - Environmental Protection Agency (EPA)

TSCA No. 79-33-4 (= CAS No.)

Toxic Substances Control Act, USA

CERCLA not listed

Comprehensive Environmental Response, Compensation, and Liability Act

SARA not listed

Superfund Amendments and Reauthorization Act Section 302 Extremely Hazardous Substances Section 313 Toxic Chemical Release

California Proposition 65

not listed

Proposition 65 State Drinking Water and Toxic Enforcement Act

OSHA not considered highly hazardous by OSHA

EC Environmental Listing - European Environment Agency (EEA)



EC Symbols

EC Risk Phrases H318/H315

P264, P280, P302 + P352, P332 + P313, P305 + P351 + P338, P310

WGK 1 (Self-Classification)

Water Hazard Classes, Germany

Jungbunzlauer

Microbiological Specification L(+)-Lactic Acid

All food grades

Product name L(+)-lactic acid 50% food grade C₃H₆O₃

L(+)-lactic acid 80% food grade

L(+)-lactic acid 80% heat stable food grade

L(+)-lactic acid 88% food grade

L(+)-lactic acid 88% heat stable food grade L(+)-lactic acid 90% heat stable food grade

EC No. 201-196-2 (general 200-018-0) CAS No. 79-33-4 (general 50-21-5)

E-No. E 270

Total Plate Count max. 100 cfu / 1 g

Yeasts max. 10 cfu / 1 g

Moulds max. 10 cfu / 1 g

Listeria monocytogenes absence / 25 g

Salmonella absence / 25 g

Escherichia coli negative to test

Enterobacteriaceae negative to test

Staphylococcus aureus (as coagulase-positive staphylococci) negative to test

All analytical methods are in accordance with the requirements of the International Organization for Standardization (ISO) or equivalent test methods.